

I CLAIM:

1 1. The method of preparing an aqueous extract of water-
2 soluble components of dry almond hulls, comprising the following
3 steps in the order recited:

4 (a.) comminuting said almond hulls, while dry, to
5 particles between about 5 and about 100 mesh (ASTM);

6 (b.) soaking the particles from step (a) in water
7 until the water content of the hulls is between about 30% and
8 about 80 % by weight;

9 (c.) utilizing counter-current extraction techniques
10 involving counter-current flow of process water through advancing
11 particles from step (b) to provide a solution of soluble
12 components of said hulls, along with said residue of said hulls;

13 (d.) physically separating the said solids from said
14 solutions;

15 (e.) ultrafiltering the solution from step (d) to
16 remove remaining solids, yeasts, and bacteria;

17 while maintaining the product in steps (a)-(d) at
18 temperatures between about 40 degrees C and about 75 degrees C.

1 2. The method of claim 1 further maintaining said
2 temperature through step (a) (e).

1 3. The method of claim 1 further including this further
2 step of adjusting the Brix value of the resultant solution by
3 addition of water to one acceptable to the human taste.

1 4. The method of claim 1 further including the further step
2 of concentrating the solution from step (d) to a syrup useful as
3 syrup or as a constituent of jams or jellies.

1 5. The method of claim 1, steps (a)-(d) further comprising
2 drying said solids, and commuting said dry solids to form a
3 dietary fiber for food products.

1 6. The method of claim 1 further comprising evaporating the
2 product of step (e) to form a syrup useful as an ingredient of
3 food products.

1 7. The method of claim 1, steps (a)-(d) further comprising
2 adding yeast or phytase to said solution reacting then to
3 increase inositol in the solution, separating solids from said
4 solution and ultrafiltering the product to provide a juice
5 product or ingredient for other food products.

1 8. The method of claim 7 in which the product of claim 1 is
2 concentrated to a syrup useful in food products.

3 9. A food product of the type of confection, jam or jelly,
4 comprising the product of the method of claim 1 combined with
5 conventional additional ingredients.

1 10. A fruit product prepared by the method of claim 1
2 retentive of the antibacterial activity of components thereof.